

# DINNERLY



## **Creamy Mushroom and Prosciutto Ravioli** with Toasted Walnuts



20 minutes



2 Servings

Serve up rich mushroom and prosciutto ravioli in a deliciously creamy sauce in just 20 minutes. With tender zucchini, fresh spring onion and crunchy walnuts, this is fuss-free winter comfort at its best.



## WHAT WE SEND

- 1 zucchini
- 1 spring onion
- 325g mushroom, prosciutto and cheese ravioli <sup>1,3,7</sup>
- 2 chicken-style stock cubes
- 20g walnuts <sup>15</sup>
- 250ml thickened cream <sup>6,7</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 2 tsp olive oil

## TOOLS

- medium saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 695kcal, Fat 44.6g, Carbs 50.8g, Proteins 23.6g



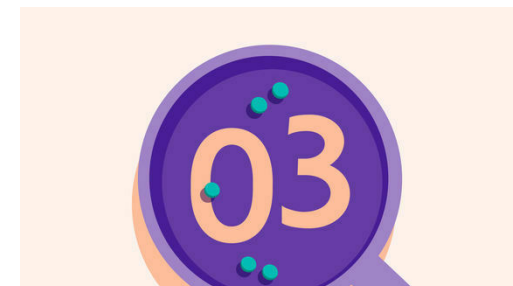
### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the ravioli. Halve the **zucchini** lengthwise and thinly slice. Thinly slice the **spring onion**. Crush or finely chop **2 garlic cloves**.



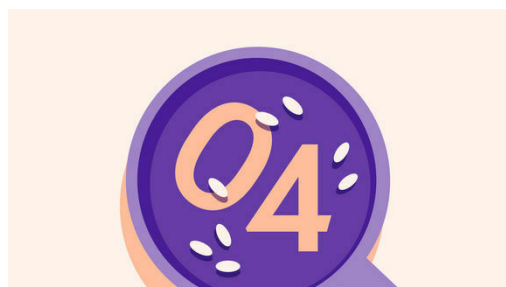
### 2. Cook ravioli

Cook the **ravioli** in the pan of boiling water for 3 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the ravioli. Crumble **1 stock cube\*** into the reserved cooking water and stir to dissolve.



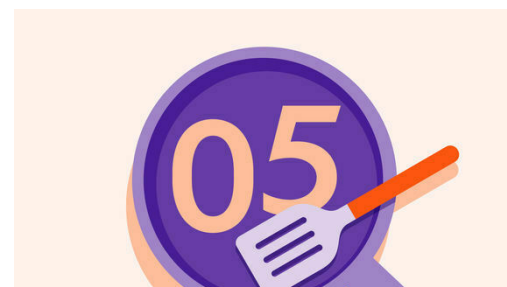
### 3. Toast walnuts

Meanwhile, put the **walnuts** in a cold medium deep frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan.



### 4. Make sauce

Heat **2 tsp olive oil** in the same pan over medium heat. Cook the **zucchini, garlic** and **half the spring onion**, stirring occasionally, for 2 mins or until tender. Add the **stock** and **half the cream\*** and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 5 mins or until slightly thickened.



### 5. Serve up

Add the **ravioli** to the sauce and gently stir to combine. Taste, then season with **salt and pepper**. Remove the pan from the heat (see Kitchen 101). Divide the **ravioli and sauce** among bowls, scatter over the **walnuts** and **remaining spring onion** and enjoy!



### 6. Kitchen 101

The ravioli will absorb the creamy sauce on standing so it's best to serve up immediately.